
Roasted Broccoli with Miso Sesame Sauce

Description

This recipe is fast, simple and absolutely delicious. Great for your family, friends, or anytime.

Total time: 20 min Yield: 4 Servings

Ingredients

- 3 Tbsp roasted white sesame seeds
- 3 Tbsp roasted black sesame seeds
- 1 Tbsp shiro (white) miso paste
- 1 Tbsp rice vinegar
- 3 Tbsp soy sauce
- 2 Tbsp mirin
- 2 Tbsp sugar
- 1 clove garlic (finely minced)
- 1 pinch salt
- 1 Tbsp sesame oil
- 1 1/2 lb broccoli crowns (cut into florets)

Prep Time: 20 min Total Time: 20 min

Instructions

Prepare the miso sesame sauce by blending the white & black sesame seeds, shiro miso, rice vinegar, 2 tbsp. soy sauce, mirin, 1 tbsp. sugar, garlic and ginger root in a food processor or blender until well combined. Set aside. Preheat the oven to 400F°. In a small bowl, whisk together the sesame oil, 1 tbsp. soy sauce, mirin, 1 tsp. sugar. Toss with the broccoli and place the broccoli on a parchment paper lined baking sheet. Roast the florets until tender, about 10 to 12 minutes. Serve warm covered in the remaining miso sesame sauce. The miso sesame sauce may also be refrigerated for up to one week in an airtight container.

Recipe brought to you by:

Chef Lee Anne Wong

Source:

Chef Lee Ann Wong